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(54) Title: CAPPUCCINO PREPARATION

(57) Abstract: Method for preparing cappuccino wherein at least one coffee pad filled with ground coffee and an instant and/or liquid creamer are utilized, the method further comprising the following method-steps: hot water is forced under pressure through the coffee pad for obtaining coffee extract; - the coffee extract is supplied under pressure to at least one nozzle for obtaining a coffee extract jet, the coffee extract jet is aimed at a first buffer reservoir already filled with the creamer so that in the first buffer reservoir the cappuccino is formed and the cappuccino is discharged from the first buffer reservoir.